This question paper contains **2** printed pages]

Roll No. | | | | | | | | | | |

S. No. of Question Paper : **3835**

Unique Paper Code : **2176000002**

Name of the Paper : **SEC : Chemistry of Food Flavors and Colourants**

Name of the Course : **All Undergraduate Courses**

Semester : **II/IV/VI**

Duration : **1 Hour** Maximum Marks : **30**

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt any *two* questions out of four.

All questions carry equal marks.

1. (*a*) Describe the process of odour detection with a suitable diagram.

   (*b*) Define the terms astringency and pungency.

   (*c*) Briefly explain Maillard browning and caramelisation with suitable examples.

5×3

2. (*a*) What are the different techniques used to control enzymatic browning in food products ?

   (*b*) What is meant by the rancidity of fats and oils ? What measures can be taken to prevent it ?

   (*c*) Give a brief explanation of sucralose and aspartame sweeteners along with their structures. 5×3

P.T.O.

3. (*a*) Define carotenoids and explain the reason behind the colours they produce. Name the pigments present in green leaves, carrots, tomato, turmeric and beetroots.

(*b*) Define FD & C dyes and explain the need for their certification in food and cosmetic products.

(*c*) Discuss the concept of inhibition of taste. 5×3

4. Write short notes on the following (any *three*) : 5×3

(*a*) Natural flavours

(*b*) Quinoline

(*c*) Erythrosine

(*d*) Synthetic dyes.